Bakos



WINE LIST

WITH GOOD FOOD.

FROM OUR SELECTION

Need a hand? Tell us your dish and we will suggest a wine.

★ OUR PICK
Look for this symbol for our recommendations.

WINES BY THE GLASS

WHITE

TOBLÁR PINOT GRIGIO

0,15 L — 6,50 €

DRY · LIGHT · FRESH

ITALY · FRIULI (PINOT GRIGIO DOC) · ABV 12,5 %

Organic Friuli Pinot Grigio; pear, green apple and delicate minerality.

Pair with: fish, seafood, light pasta and soft cheeses

★ OUR PICK

NICHTA CHARDONNAY CLASSIC

0,15 L — 4,50 €

DRY · LIGHT · FRESH

SLOVAKIA · NITRA REGION, ČAJKOV (TEKOV) · ABV 11,5 %

Unoaked; pure apple and citrus

Pair with: poultry, fish and creamy pasta

NICHTA RIZLING RÝNSKY CLASSIC

0,15 L — 4,50 €

DRY · LIGHT· FRESH

SLOVAKIA · NITRA REGION, ČAJKOV (TEKOV) · ABV 11,5 %

Floral; peach, lemon and lively acidity.

Pair with: fish, Asian cuisine and light dishes

RED & SPARKLING

JANKACKÝ & PODHORSKÝ CABERNET SAUVIGNON

0,15 L — 5 €

DRY · MEDIUM-BODIED · SMOOTH

SLOVAKIA · NITRA REGION, VINODOL · ABV 13 %

Currants, blueberry and gentle tannins.

Pair with: steak, beef, mature cheeses and game

★ OUR PICK

NICHTA FRANKOVKA MODRÁ CLASSIC

0,15 L — 4,50 €

DRY · MEDIUM-BODIED · FRUITY

SLOVAKIA · NITRA REGION, ČAJKOV (TEKOV) · ABV 12,5 %

Local Blaufränkisch; sour cherry and spice

Pair with: pork, poultry, sausages and goulash

PROSECCO PROMOSSO TREVISO FRIZZANTE

0,15 L — 4,50 €

DRY · LIGHT· FRESH

ITALY · VENETO, TREVISO · ABV 11 %

Treviso frizzante; apple and white blossom

Enjoy as an aperitif, with antipasti or light starters

NICHTA SPARKLING BLANC

0,15 L — 4,50 €

BRUT · LIGHT · FRESH

SLOVAKIA · NITRA REGION, ČAJKOV (TEKOV) · ABV 11,5 %

Fresh local sparkling wine; citrus and apple.

Enjoy as an aperitif, for celebrations or with light dishes

ALCOHOL-FREE

ALCOHOL CONTENT BELOW 0.5%

★ OUR PICK

BASSERMAN JORDAN LA JOIE ROSÉ SEKT

0,75 L — 30 €

LIGHT · FRUITY

GERMANY · PFALZ · ABV 0,0 %

Sparkling rosé (Pinot Noir); wild strawberries, currants and violet.

Pair with: light starters, salads, fresh fruit, mild cheeses, light poultry dishes and desserts

BASSERMAN JORDAN RIESLING SANS SOUCI

0,75 L — 30 €

LIGHT · FRESH

GERMANY · PFALZ · ABV < 0,5 %

A balance of fruit and refreshing acidity.

Pair with: salads, grilled vegetables or fish, or simply enjoy on its own

SPARKLING

PROSECCO / SEKT / CAVA

★ OUR PICK

BEPIN DE ETO PROSECCO VALDOBBIADENE DOCG EXTRA DRY

0,75 L — 30 €

EXTRA DRY · LIGHT · FRUITY

ITALY · Conegliano - VALDOBBIADENE DOCG · ABV 11,5 %

Apple, pear and acacia blossom.

Enjoy as an aperitif, with light starters, prosciutto, seafood and fruit desserts

NICHTA SEKT BLANC DE BLANC BRUT

0,75 L — 30 €

BRUT · LIGHT· MINERAL

SLOVAKIA · NITRA REGION- KRUHY VINEYARD · ABV 11,5 %

Slovak Welschriesling sparkling wine; citrus, green apple and a saline finish.

Pair with: fish, seafood, light starters and mild cheeses

BODEGAS ARRÁEZ CAVA SUTRA RESERVA BRUT

0,75 L — 35 €

BRUT · MEDIUM-BODIED · CREAMY

SPAIN · DO Cava - VALENCIA · ABV 11,5 %

Creamy Spanish cava with delicate bubbles.

Pair with: tapas, starters, fish, poultry and lighter main courses

SPARKLING & CHAMPAGNE

CRÉMANT / CHAMPAGNE

BAILLY-LAPIERRE CRÉMANT ROSÉ DE BOURGOGNE BRUT

0,75 L — 35 €

BRUT · LIGHT· FRUITY

FRANCE · BURGUNDY - Saint-Bris · ABV 12 %

Salmon-pink Burgundy sparkling wine; strawberries, raspberries and currants

Pair with: salmon, light meat dishes, salads, delicate charcuterie and fruit desserts

DRAPPIER CHAMPAGNE CARTE D'OR BRUT

0,75 L — 70 €

BRUT · MEDIUM-BODIED · ELEGANT

FRANCE · CHAMPAGNE · ABV 12 %

Golden Champagne with a Pinot Noir soul; peach, apricot and heather aromas.

Pair with: cold starters, white meat, poultry and salads

DELAMOTTE CHAMPAGNE BLANC DE BLANCS

0,375 L — 50 €

BRUT · MEDIUM-BODIED · ELEGANT.

FRANCE · CHAMPAGNE · ABV 12 %

Classic Champagne in a half-bottle; apple, brioche, toasted almonds and a fine mousse.

Enjoy as an aperitif or with fish.

WHITE

FRESH / FLORAL / SPICY

NICHTA PESECKÁ LEÁNKA TERROIR MOČIARNO

0,75 L — 30 €

DRY · MEDIUM-BODIED · FLORAL

SLOVAKIA · NITRA REGION- ČAJKOV, MOČIARNO · ABV 12,5 %

Traditional Tekov grape; summer apple and meadow flowers

Pair with: light starters, salads, vegetable dishes, fish and mild cheeses

REPA WINERY VELTLÍNSKE ZELENÉ

0,375 L — 15 €

DRY · LIGHT · FRESH · LOW HISTAMINE

SLOVAKIA · LITTLE CARPATHIAN REGION · ABV 12 %

Fresh; white pepper and citrus.

Pair with: fish, poultry and light Asian dishes

★ OUR PICK

STADT KREMS GRÜNER VELTLINER KREMSTAL DAC

0,75 L — 30 €

DRY · MEDIUM-BODIED · SPICY

AUSTRIA · KREMSTAL · ABV 12,5 %

Juicy Grüner from a winery founded in 1452; apricot, almond and a long finish.

Pair with: poultry, pork, fish, vegetable dishes and gently spiced food

TAJNÁ SAUVIGNON BLANC FRESH

0,75 L — 25 €

DRY · LIGHT· AROMATIC

SLOVAKIA · NITRA REGION, TAJNÁ · ABV 11,5 %

Fragrant and fresh; grapefruit, pomelo and elderflower.

Pair with: goat cheese, salads, fish and herb dishes

WHITE

FRUITY / SMOOTH / BUTTERY

ZÁPRAŽNÝ RIZLING VLAŠSKÝ D.S.C.

0,75 L — 25 €

DRY · MEDIUM-BODIED · FRUITY

SLOVAKIA · LITTLE CARPATHIAN RE G I O N – VINOSADY · ABV 12 %

Apricot pulp, acacia honey and summer apple

Pair with: fish, poultry, pasta, delicate sauces and semi-mature cheeses

MARTIN POMFY PINOT BLANC D.S.C.

0,75 L — 30 €

DRY · MEDIUM-BODIED · SMOOTH · LOW HISTAMINE

SLOVAKIA · LITTLE CARPATHIAN RE G I O N – VINOSADY · ABV 12 %

Elegant Pinot Blanc; tropical fruit, meadow flowers and a hint of bread.

Pair with: poultry, fish, creamy pasta, risotto and mild cheeses

KAROL CSERNUS CHARDONNAY BATTONAGE

0,75 L — 30 €

DRY · FULL-BODIED · BUTTERY

SLOVAKIA · CENTRAL SLOVAK REGION · ABV 12,5 %

Aged on lees in oak for 8 months; buttery and creamy with a long finish

Pair with: roast poultry, fish in cream sauces, veal and mature cheeses

WHITE

FROM DRY TO MEDIUM-SWEET

★ OUR PICK

REPA WINERY PINOT GRIS JERUZALEM D.S.C.

0,75 L — 35 €

DRY · FULL-BODIED · FRUITY

SLOVAKIA · CENTRAL SLOVAK REGION- HONT · ABV 12 %

Refined Pinot Gris; yellow melon, lychee, honey and nuts; full-bodied and harmonious

Pair with: poultry, pork, mildly spicy dishes, pâtés and creamy food

BASSERMAN JORDAN RIESLING FEINHERB

0,75 L — 35 €

OFF-DRY · MEDIUM-BODIED · FRUITY

GERMANY · PFALZ · ABV 10 %

Riesling with a touch of residual sweetness; apple, peach and a mineral sparkle.

Pair with: Asian cuisine, mildly spicy dishes, poultry, pork and fish

REPA WINERY MÍLIA JERUZALEM D.S.C.

0,75 L — 30 €

MEDIUM-SWEET · MEDIUM-BODIED · AROMATIC

SLOVAKIA · CENTRAL SLOVAK REGION- HONT · ABV 10 %

Hont terroir; fruity, spicy and floral rose-petal aromas; full-bodied yet remarkably fresh.

Pair with: aromatic cheeses, mildly spicy food, pâtés and fruit desserts

ORANGE & ROSÉ

★ OUR PICK

MIRO FONDRK TRAMÍN ČERVENÝ ORANGE

0,75 L — 35 €

DRY · MEDIUM-BODIED · SKIN-CONTACT

SLOVAKIA · SOUTH SLOVAK REGION · ABV 13,5 %

Skin-macerated; candied fruit, spice and tea notes.

Pair with: rich dishes, mature cheeses and charcuterie

★ OUR PICK

CHATEAU RÚBAŇ CABERNET SAUVIGNON ROSÉ

0,75 L — 30 €

OFF-DRY · LIGHT · FRUITY

SLOVAKIA · SOUTH SLOVAK REGION– RÚBAŇ (Strekov) · ABV 12 %

Off-dry rosé from the south; wild strawberries, raspberries and a creamy undertone.

Pair with: salads, grilled vegetables, poultry, light pasta, pizza and seafood

SERVING & INFORMATION

Sparkling & white: 6–10 °C; rosé: 8–10 °C. Light reds: 14–16 °C; full-bodied reds: 16–18 °C. We can decant full-bodied wines to pair with your steak.

Style = sweetness · body · character. Alcohol content depends on the producer and vintage. Vintages subject to availability. Contains sulphites.
Prices in euros, including VAT.

RED

LIGHT / SMOOTH / SPICY

REPA WINERY MODRÝ PORTUGAL

0,375 L — 15 €

DRY · LIGHT· FRUITY

SLOVAKIA · LITTLE CARPATHIAN REGION · ABV 13 %

Light red; cherry and gentle tannins

Pair with: pork, poultry or a light lunch

NICHTA DUNAJ TERROIR KRUHY

0,75 L — 30 €

DRY · SPICY · MEDIUM-BODIED

SLOVAKIA · NITRA REGION– ČAJKOV (Kruhy) · ABV 11,5 %

Local Dunaj from the Kruhy vineyard; chocolate-coated sour cherries, liquorice and cinnamon.

Pair with: duck, pork, grilled meat, game and spicy dishes

MARTIN POMFY FRANKOVKA MODRÁ FREE RUN

0,75 L — 40 €

DRY · MEDIUM-BODIED · SMOOTH · LOW HISTAMINE

SLOVAKIA · SOUTH SLOVAK REGION- Strekov · ABV 14 %

Free-run Blaufränkisch (unpressed); pure, with gentle tannins.

Pair with: duck, goose, roast pork, charcuterie and semi-mature cheeses

VINÁRSTVO MIRO FONDRK HRON

0,75 L — 40 €

DRY · FULL-BODIED · SPICY

SLOVAKIA · SOUTH SLOVAK REGION · ABV 14 %

Local Hron; blackberries, black pepper and bold tannins, with a long, spicy finish.

Pair with: beef, steak, game, lamb and boldly spiced dishes

RED

FULL-BODIED / STRUCTURED / ROBUST

★ OUR PICK FOR STEAK

CATENA ZAPATA MALBEC

0,75 L — 40 €

DRY · FULL-BODIED · FRUITY

ARGENTINA · MENDOZA · ABV 13 %

High-altitude Argentinian Malbec; blueberry, vanilla and dark chocolate.

Pair with: beef, steak, grilled meat, lamb and mature hard cheeses

GOLAN HEIGHTS WINERY CABERNET SAUVIGNON GAMLA

0,75 L — 55 €

DRY · FULL-BODIED · STRUCTURED

ISRAEL · GALILEE – Golan Heights · ABVS 14,5 %

Kosher Cabernet from the Galilee highlands; blackcurrant, sour cherry, vanilla and oak.

Pair with: beef, lamb, roast and grilled dishes, game and mature cheeses

★ OUR PICK

SAN MARZANO PRIMITIVO SESSANTANNI

0,75 L — 55 €

DRY · FULL-BODIED · ROBUST

ITALY · PUGLIA · ABV 14,5 %

From 60-year-old Puglia vines; plum jam, tobacco, cocoa and a velvety finish.

Pair with: rich meat dishes, beef, lamb, game, barbecue and mature hard cheeses